

OK

INFORMATION REPORT INFORMATION REPORT

CENTRAL INTELLIGENCE AGENCY

This material contains information affecting the National Defense of the United States within the meaning of the Espionage Laws, Title 18, U.S.C. Secs. 793 and 794, the transmission or revelation of which in any manner to an unauthorized person is prohibited by law.

~~C-O-N-F-I-D-E-N-T-I-A-L~~

COUNTRY **Czechoslovakia** REPORT 50X1-HUM

SUBJECT **Food Rations in the Czechoslovak Army** DATE DISTR. _____

NO. PAGES **4 APR 1960** 1

REFERENCES **RD**

DATE OF INFO. 50X1-HUM

PLACE & DATE ACQ. _____

~~SOURCE EVALUATIONS ARE DEFINITIVE. APPRAISAL OF CONTENT IS TENTATIVE.~~

50X1-HUM

/ 50X1-HUM

1. report, on food rations in the Czechoslovak army. Included in this report is information on food norms, monetary allowance for rations, kitchen facilities, storage at regiment and division levels, local procurement, and cold storage areas.

50X1-HUM

~~C-O-N-F-I-D-E-N-T-I-A-L~~

50X1-HUM

STATE	<input checked="" type="checkbox"/>	ARMY	<input checked="" type="checkbox"/>	NAVY	<input checked="" type="checkbox"/>	AIR	<input checked="" type="checkbox"/>	NSA	<input checked="" type="checkbox"/>	FBI	<input checked="" type="checkbox"/>
-------	-------------------------------------	------	-------------------------------------	------	-------------------------------------	-----	-------------------------------------	-----	-------------------------------------	-----	-------------------------------------

(Note: Washington distribution indicated by "X"; Field distribution by "#".)

W. M. ...

INFORMATION REPORT INFORMATION REPORT

C-O-N-F-I-D-E-N-T-I-A-L

~~SECRET~~ 50X1-HUM

COUNTRY Czechoslovakia

DATE DISTR. 17 March 1960

SUBJECT Food Rations in the Czechoslovak Army

NO. OF PAGES 13

DATE OF INFORMATION

REFERENCES: 50X1-HUM

PLACE ACQUIRED

50X1-HUM

THIS IS UNEVALUATED INFORMATION

C-O-N-F-I-D-E-N-T-I-A-L

50X1-HUM

CONFIDENTIAL

- 2 -

FOOD RATIONS IN THE CZECHOSLOVAK ARMY (C)

Table of Contents

	Page Nr
Introduction	3
1. <u>Food Norms</u>	3
a. General.	3
b. H Norm	3
(1) Weekly Menu	4
(2) Allowances Per Day Per Man.	7
c. CH Norm	8'
d. L Norm	8
e. S Norm	8
2. <u>Monetary Allowance for Rations.</u>	10
3. <u>Kitchen Facilities.</u>	10
4. <u>Storage at Regiment and Division Level.</u>	11
5. <u>Local Procurement</u>	11
6. <u>Cold Storage Areas.</u>	11
ANNEX A	13

CONFIDENTIAL

50X1-HUM

CONFIDENTIAL

-3-

FOOD RATIONS IN THE CZECHOSLOVAK ARMY (C)

Introduction

50X1-HUM

1. Food Norms

a. General

The Czechoslovak Army had four standard norms for food issued to the troops. The four norms, their approximate caloric content, and to whom they were fed, were as follows:

<u>NORM</u>	<u>APPROXIMATE CALORIC CONTENT</u>	<u>TO WHOM FED</u>
H	3200	Troops in garrison
CH	3500	Troops in the field
L	6000	Paratroopers and pilots
S	5000	Athletes

b. H Norm

The H norm, normally fed to troops in garrison, consisted of three hot meals per day, which were served at a minimum of 6 hour intervals.

For computation purposes, each man was allowed 220 grams of boneless raw meat per day. Soup bones were sometimes issued as soup stock,

CONFIDENTIAL

CONFIDENTIAL

50X1-HUM

-4-

but were not included in the ration allowance.

Each man was allowed 500 grams of bread per day, which was sliced and served at the three meals.

Dumplings were served quite often. They were served a minimum of four times per week. No specific amount of dumplings was served, but usually they were so large and hard that one serving was enough. 50X1-HUM

Soups normally consisted of dried peas, dried beans, or lentils. They varied according to the ingredients issued at the division ration break-down point.

Potatoes and rice constituted approximately 1/3 of the starch fed to the troops.

Fresh fruits and vegetables were served when in season; otherwise items were frozen or canned when issued. The amount of canned fruits served was not known, except that large portions were served whenever they were on the menu.

Fish was served once or twice a month. Most of it was fillet from the North Sea.

Normally $\frac{1}{2}$ liter of bad-tasting coffee or tea was served at each meal; seconds were available, but because of the taste one cup was usually sufficient. 50X1-HUM

(1) Weekly Menu

The H norm breakfast was only varied on Sundays. The other meals varied daily. A typical weekly menu for the H Norm was as follows:

Every Day Except Sunday: Breakfast

$\frac{1}{2}$ liter of black ersatz coffee with sodium nitrate

40 to 60 grams of butter

50 grams of cheese

20 grams of jam or marmalade

Bread

Monday: Dinner

Usually meatless

$\frac{1}{2}$ liter of ersatz coffee with sodium nitrate

Dumplings

Fruit with dumplings covered with nutmeg or cinnamon.

Supper

Stewed beans

CONFIDENTIAL

50X1-HUM

CONFIDENTIAL

-5-

Pea soup or lentil soup

Broiled bacon

Fried onions

Bread

$\frac{1}{2}$ liter of ersatz coffee with sodium nitrate

Tuesday: Dinner

Usually beef soup with noodles or macaroni

Tomato sauce

Cream sauce

$\frac{1}{2}$ liter of tea

Bread

Supper

French potatoes. They were made by preparing a layer of sliced boiled potatoes, a layer of sliced hard-boiled eggs, a layer of sliced salami, a layer of sliced potatoes, and a layer of sliced hard boiled eggs, and then baking.

$\frac{1}{2}$ liter of ersatz coffee with sodium nitrate

Bread

Wednesday: Dinner

Potato soup

Roast pork

Dumplings

Sauerkraut

$\frac{1}{2}$ liter of tea

Bread

Supper

Dumplings

Roast beef with tomato sauce

$\frac{1}{2}$ liter of ersatz coffee with sodium nitrate

CONFIDENTIAL

50X1-HUM

CONFIDENTIAL

-6-



Fresh fruit in season

Bread

Thursday: Dinner

Pork

Cucumber salad

Dumplings

$\frac{1}{2}$ liter of tea

Bread

Supper

Lentil, bean or pea soup

Smoked meat

$\frac{1}{2}$ liter of ersatz coffee with sodium nitrate

Bread

Friday: Dinner

Pork with a flour sauce

Potatoes

Slice of cucumber

$\frac{1}{2}$ liter of tea

Bread

Supper

Beef

Dumplings with a sauce

Bread

$\frac{1}{2}$ liter of ersatz coffee with sodium nitrate

Saturday: Dinner

Dumplings

Pork with flour sauce

Cucumber or lettuce salad

$\frac{1}{2}$ liter of tea

Bread

CONFIDENTIAL

50X1-HUM

CONFIDENTIAL

-7-

Supper

This was usually a prepared package for the soldiers to take with them into town. It consisted of:

2 packages of ersatz coffee

Salami

Sausage

Bread

Cucumber

Fresh fruit

Sunday: Breakfast

Rolls

Cocoa with milk

50 grams of salami

50 grams of butter

30 grams of jam

Dinner

Veal cutlet

Mashed potatoes

Canned apples

$\frac{1}{2}$ liter of tea

Fresh fruit in season

Bread

Supper

Rice cooked with scraps of veal

Cucumber

$\frac{1}{2}$ liter of ersatz coffee with sodium nitrate

Bread

(2) Allowances Per Day Per Man

When a regiment drew rations from division, the following was the approximate breakdown used to compute allowances per man per day:

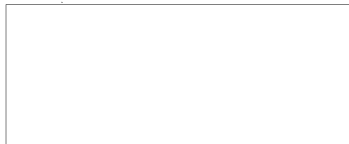
50 grams of bacon

CONFIDENTIAL

50X1-HUM

CONFIDENTIAL

-8-



20 grams of sugar

20 grams of salt

220 grams of boneless meat or dry salami

500 grams of bread

800 grams of potatoes, or 500 grams of rice, dried beans, dried peas, or lentils.

50 grams of lard

50 grams of butter

2 eggs

20 grams of tea

4 packages of ersatz coffee

25 grams of jam or marmalade

100 grams of noodles

100 grams of fruits or vegetables (fresh)

Cocoa

c. CH Norm

The CH norm was basically the same as the H norm, except for an increase in the following items:

50 additional grams of salami

50 additional grams of fresh fruit and vegetables

20 additional grams of butter

200 additional grams of bread

50 additional grams of bacon

d. L Norm

The L norm was much the same as the H norm except that it contained more meat, less potatoes, and an unknown type and quantity of liquor.

50X1-HUM

e. S Norm

[redacted] the increase of the S norm over the H norm. Following is a typical daily menu of the S norm:

50X1-HUM

CONFIDENTIAL

50X1-HUM

CONFIDENTIAL

-9-

Breakfast

Ham and eggs

(80 grams of ham or 20 grams of bacon and two eggs)

$\frac{1}{2}$ liter of bean coffee with milk or cocoa

Whole fresh milk

100 grams of Hungarian salami

50 grams of butter

White bread or rolls

1 can of liver paste

Jam or marmalade

Dinner

200-250 grams of lean meat (beef, pork or veal)

$\frac{1}{2}$ liter of soup (thick and good)

100 grams of dumplings (usually three, since they were small and light)

Sauerkraut

Frozen apricots in syrup

Bread

Bean coffee

Chocolate bar (either milk or dark chocolate) or pudding

Supper

200 to 250-gram veal outlet

Mayonnaise salad (potatoes, onions, pickles and cucumbers)

Tea with raspberry syrup

Grapefruit, tomato or orange juice

Bread

Breakfast usually was the same each morning except that occasionally hot biscuits were served in lieu of bread. Dinner and supper varied in that dumplings were not always served and in season there was fresh fruit. Following were variations used for the dinner and supper meals in the

CONFIDENTIAL

50X1-HUM

CONFIDENTIAL

-10-

S norm:

Dinner

Steak with a fried egg

Baked, fried or French fried potatoes

Tomato salad with onions

Pudding, strawberries or raspberries with whipped cream

Fresh fruit

Bean coffee

Supper

Veal cutlet

Rice

Cucumber salad

Cocoa

2. Monetary Allowance for Rations

Each of the four types of rations varied in cost according to who received them.

50X1-HUM

H Norm - 14 to 16 koruny per day

CH Norm - 16 to 18 koruny per day

L Norm - Unknown

S Norm - Approximately 28 to 35 koruny per day. Also, each athlete was given approximately 14 koruny per day to purchase fresh fruit.

When conscripts were on DS or TDY, they were allowed approximately 21 koruny per day for rations. Sometimes a packaged lunch was issued from the messhall in lieu of the money.

Officer candidates were allowed between 20 and 21 koruny per day for rations. They were not allowed to eat in EM messes, but occasionally did.

50X1-HUM

Conscripts received either ten cigarettes or the equivalent in loose tobacco each day.

3. Kitchen Facilities

According to the T&E only one kitchen was authorized per regiment

CONFIDENTIAL

50X1-HUM

CONFIDENTIAL

-11-

in garrison, but while at training areas each battalion had its own kitchen. The kitchens at the training areas were usually permanent structures approximately 1 km from the training site.

When in garrison or in a training area, kitchens served three hot meals per day. When on field problems they were required to serve a minimum of one hot meal per day and more if possible. When the kitchens served hot meals in the field, insulated cans were used to carry the food to the training sites. The food was taken to the individual sites instead of the men coming to a central point to be fed.

4. Storage at Regiment and Division Level

[redacted] 50X1-HUM
[redacted] In addition to the rations on hand, each regiment had its own pig farm. The pigs were raised for food and were fed the regimental garbage.

Each regiment drew vegetables and meat daily from a division ration breakdown point. [redacted] 50X1-HUM

[redacted] there was approximately a 6-week supply of rations at the division warehouse.

5. Local Procurement

Division quartermaster did all the local procuring of food issued within the division. The only exceptions to this were small units not close enough to draw supplies daily from the division ration breakdown point. These units were authorized to purchase milk, fruit, vegetables, butter and meat, but had to draw such items as flour, bread, sugar, salami, salt, ersatz coffee, dried peas, beans and lentils from the division.

6. Cold Storage Areas

In every city or town where there was a troop concentration, there was a civilian-owned and operated cold storage plant that leased half of its facilities to the military. Each regiment had chill storage space for a 2-month supply of food in these cold storage plants, but the spaces were never filled to capacity. All items kept in storage were chilled, not frozen, for easier handling and quicker processing in the messhalls. The storage space was used mostly for meat and vegetables. These plants were operated entirely by civilian personnel in order to prevent the local residents from learning of the military's use of these facilities.

[redacted] at each cold storage plant, there was enough food to supply the local populace for 6 months in case of an emergency. 50X1-HUM

[redacted]
[redacted] plant was on the northeast edge of BRATISLAVA (see Annex A). The construction of the plant was begun in 1949. It was decided in 1953 to enlarge it [redacted]

50X1-HUM

CONFIDENTIAL

Page Denied

-13-

Annex A

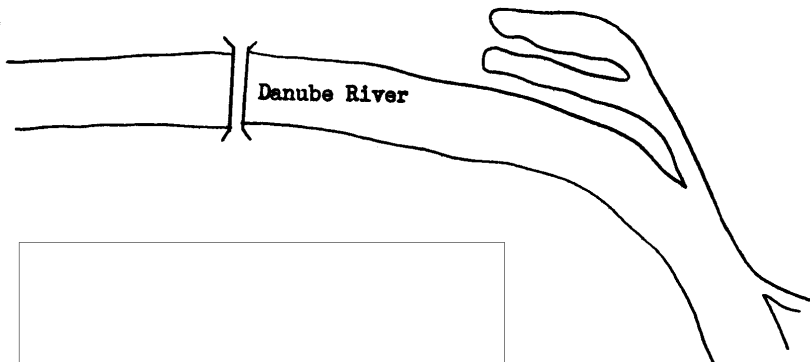
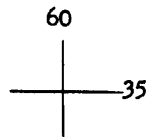
LOCATION OF GOLD STORAGE PLANT, BRATISLAVA, CZECHOSLOVAKIA

50X1-HUM

Map Reference:
BRATISLAVA West

50X1-HUM

Scale: 1:25,000



50X1-HUM

CONFIDENTIAL